

FIVE STATION SENSOR OPERATED WALL MOUNTED SINK



INDUSTRIES SERVED



CM Process Solutions five station stainless steel sensor operated sinks have been designed to meet the food industry's requirements for washing hands, providing safe and efficient correct hygiene protocols prior to entering a production room.

The five-station sink is manufactured from 304 stainless steel and is a continuously welded design, with additional features like a high splash back allowing for items like soap dispensers to be fixed.

FEATURES





OPERATIONAL DESIGN

The five station sinks are supplied with five sensors powered from a 110V supply, which when initiated activates the flow of water. The sink is supplied with mixer valves (95 °F to 149 °F) to regulate the hot and cold water.

Five stainless steel faucets are fitted on the sink splashback . A generous trough style basin has a depth of 6 1/4 inches. Excess water is centrally drained to the waste pipe.

The sink is wall mounted, but for additional support and stability a set of stainless steel tubular legs can be fitted to the floor. All our stainless steel sinks are delivered ready to be installed. The five station sink can also be supplied with knee push activated faucets. <u>click here for more information</u>

SANITARY DESIGN

As with all our equipment, sink stations are built using hygienic principles. Our sinks are hand free in design ensuring any potential virus and bacteria transmission is minimized.



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FEATURES

304 grade stainless steel constructionFully welded designSensor operatedHigh rear splash backSupplied with stainless steel faucets and mixer valvesWall mounted design, optional tubular leg support







